Tator Tot CasseroleCO15

Number of Servings: 15 (206.86 g per serving)

| Amount | Measure | Ingredient |
|--------|---------|------------------------------------------|
| 2 1/8 | lb | Beef, ground, hamburger, pan browned, 1 |
| 19 1/2 | oz | Vegetables, classic, fzn |
| 15.00 | OZ | Soup, cream of mushroom, low sodium, rts |
| 2 1/4 | oz | Onion, white, fresh, chpd |
| 1 3/4 | cup | Water, tap, municipal |
| 6.00 | oz | Cheese, cheddar, fancy, shredded |
| 28 1/2 | oz | Tater Tots, fzn |
| 2 1/4 | tsp | Sauce worcestershire |

| Nutri | | ГГа | CLS | |
|-------------------------------------------------------------|-----------------------------|-----------------------|-------------|--|
| Serving Size | | | | |
| Servings Per | Contair | ner | | |
| Amount Per Ser | ving | | | |
| Calories 270 |) Calo | ries from | Fat 110 | |
| | | % D | aily Value* | |
| Total Fat 12 | 18% | | | |
| Saturated | | 20% | | |
| Trans Fat | 0g | | | |
| Cholesterol 40mg 13 | | | | |
| Sodium 420 | mq | | 18% | |
| Total Carbo | - | 20a | 7% | |
| Dietary Fit | • | | 12% | |
| Sugars 1g | - | | 1270 | |
| | | | | |
| Protein 18g | | | | |
| Vitamin A 10 | % • | Vitamin | C 4% | |
| Calcium 6% | • | Iron 10% | 6 | |
| Percent Daily Vo diet. Your daily vo depending on you | alues may l ur calorie n | be higher or eeds: | lower | |
| | Calories: | 2,000 | 2,500 | |
| Total Fat Saturated Fat | Less than Less than | | 80g 25g | |
| Cholesterol | Less than | | 300mg | |
| Sodium | Less than | | 2,400mg | |
| Total Carbohydra | ite | 300g 25g | 375g 30g | |
| Dietary Fiber | | | | |

Nutrients per serving

Instructions

Brown iean ground beef with onions. Add frozen mixed vegetables, low sodium ready to serve canned soup,

Worcestershire sauce and water. Bring to a boil.

Pour into appropriate sized pan(s), cover with cheese and tater tots,

Bake covered with foil at 325 degrees F for approximately 20 minutes. Uncover and bake 10-20 minutes longer or until browned and vegetables are tender.

Serving size #6 scoop or 2/3 cup

1 serving = 2/3 c = 1 CS

Food Handling:

 Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.

Cooking:

- Cook to an internal temperature of 155 F for 15 seconds.

Holding:

 Hold for hot service at an internal temperature of 135 F or higher. Will need to be 175 degrees or higher for home delivery.

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